



JOOSTENBERG ESTATE, KLIPPE KOU SYRAH 2019

The best Syrah vines on Joostenberg are planted in the rockiest soils hence the name "Klippe Kou", which translated from Afrikaans means "chewing rocks" (literally) or "enduring hardship" (figuratively). Although the vines struggle in the first few years after planting, once the roots are well established these rocky soils produce intensely flavoured grapes and characterful wine.

VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean (cold, wet winters and dry summers) and the soils are a combination of decomposed granite and clay shale. Distance to the ocean is approximately 30km. The vines are farmed organically and every effort is made to follow practices that are respectful of the environment. Age of the vines is 19 years.

VINIFICATION

Grapes were hand-picked, 70% were de-stemmed and the remainder left as whole-clusters. Natural fermentation occurred in small, open fermenters. 16 months maturation in seasoned, 500L.

TASTING NOTES

The nose is characterized by ripe berry and savoury aromas. The wine is medium-bodied with spice and peppery flavours. The finish is dominated by fine, yet firm tannins.

Typical of the vintage, the wine is perfumed and fresh

ANALYSIS

Alc:	13.0 %
RS:	1.3 g/l
TA:	5.6 g/l
pH:	3.61

